



**HANDPICKED™  
WINES**

## 2015 Collection Yarra Valley Cabernet Sauvignon

- Elegant
- An aromas of briar berries and lifted herbal notes



### **Food Match**

Rack of lamb, beef tataki.

### **SEASON**

2015 was a strong vintage in the Yarra Valley. Mild conditions in spring allowed excellent fruit set and yields were good. Continuing cool and mild conditions allowed good flavour development in Cabernet balanced with fine acid. It was generally dry and disease pressure was low.

### **WINEMAKING**

The fruit was hand harvested in mid-March. It was open fermented and was matured for 15 months in the oak barrels.

### **TASTING NOTE**

In true Yarra Valley style, this is an elegant and medium weight Cabernet with aromas of briar berries and lifted herbal notes. The palate has bright berry fruits, hints of dried herbs and powdery tannins.

### **REGION**

There is a wide variation in soils in the Yarra Valley and elevation varies between 50 and 400m. The region can be divided into two quite different areas: the valley floor, with soils of sandy clay loam interspersed with broken sandstone; and the Upper Yarra Valley, which is generally cooler and has areas of bright red volcanic loam.

This is a cool climate wine growing area with relatively cool and dry summers. Most rainfall occurs in winter and spring and spring frosts can affect low-lying vineyards.

